



Basilicata orange



orange with few pips. Its pulp is yellow and squashed in shape. In fact, it takes its name from a flat stone, synonym of a pastoral game. Ripening, as previously mentioned, is late and the juice content is high.

Thanks to collaboration with the mountain community of Basso Sinni, a number of projects will be put into action such as the recovery and preservation of germoplasma, the agronomical development of selected indigenous types, the verification of the potential commercial value and the diffusion of the best clones.

The cultivation of citrus fruits in Basilicata has ancient roots. The Arabs were the first to introduce them to these lands and cultivation was concentrated along the Agri and Sinni rivers due to irrigation needs. In time the Lucanian farmers have directly multiplied many indigenous types of oranges, selecting some varieties, such as the Biondo or Golden from Tursi, the Biondo or Golden from Montalbano and above all, the Arancia Staccia from Tursi and Montalbano. These oranges

have a yellow pulp and ripen late. Due to this characteristic, they were mostly sold on the Campania market in the past to be eaten fresh, and, when the harvest was plentiful, they were also used to produce fresh fruit juices. Due to little commercial interest, the decadence of existing systems and the fragmentation of farms, this cultivation is slowly dying out. However, local varieties of oranges are being promoted, especially the Arancia Staccia, to fight this trend. This is a large, thick-skinned



THE FRUIT AND VEGETABLE ITINERARY

To travel along the fruit and vegetable route is a long and apparently winding journey that runs through the whole of the Lucanian territory. A traditional country diet, based mainly, apart from bread, on fruit and vegetables, could not but see a selection over the years of many of its local varieties. If Metapontino is without doubt the most advanced area for Lucanian fruit and vegetables, the fruit and vegetable

route takes in many areas of the region, from Sarconi, with its Igp beans, to Senise with its Igp dried peppers. In Pollino the road passes through Rotonda with its red aubergine, Poverello and Bianco beans and other minor, but not less interesting, varieties, like the big ribbed tomato. Moreover, Alta Val d'Agri apples, chestnuts from Melfi and cauliflowers from the Ofanto valley are all representative of other stops to be made along this rich and healthy food itinerary.

